

Wine Flight

2018 Gusbourne, Blanc de Blancs,
Kent, England

Samurai Sake, Junmai Daiginjo,
Hokkaido, Japan

Penley Estate, 'Georgina' Sparkling Shiraz,
Coonawarra, Australia

2019 Château de Schengen, Riesling,
Moselle, Luxembourg

2019 Prunotto Bansella Nizza, Barbera,
Piedmont, Italy

Port, Sommeliers Selection

Lumière 'Ume'
Yamanashi, Japan

or

La Yuzu, Liqueur de Yuzu,
Japan

£75

(Served in 100ml glasses, unless otherwise specified)

Tasting Menu

Bread from Barry our baker
and butters

Hot and cold potato, smoked eel,
lardo, caviar

Colchester oyster,
London sake

Roots and shoots, beetroot, hibiscus,
sheep's yoghurt, fermented garlic

Wild halibut, diver scallop,
Jerusalem artichoke

Fillet of beef, malted turnip, bone marrow butter,
Wagyu doughnut

Two blues, buckwheat, Bramley apple,
marigold
(Supplement £7.50)

or

Cheese trolley, accompaniments
(Supplement £12.50)

Yorkshire rhubarb, English rose,
Gusbourne Blanc de Blancs

66% chocolate, whey,
sourdough

or

Chester pudding, Haughton honey,
Three Wrens gin

£115